User Instruction Manual for your

BTM17.1SS MICROWAVE

Baumatic®

IMPORTANT: PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USING YOUR MICROWAVE OVEN. IF YOU FOLLOW THE INSTRUCTIONS, YOUR OVEN WILL GIVE YOU MANY YEARS OF GOD, SAFE SERVICE. PLEASE KEEP THIS MANUAL SAFELY FOR FUTURE REFERENCE.

!>>>

QUICKFIRE! >>>>>>

* **NOTE**: This manual is designed to be used either as a whole or to be used for quick set-up so you can get using your appliance as soon as possible.

For the <u>QUICKFIRE VERSION OF THIS MANUAL, you can GO DIRECTLY TO PAGE 16</u>. Please also quickly see the IMPORTANT PAGES. They are marked in bold on the next page.

13/05/05

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SPECIFICATIONS

Model:	BTM17.1SS
Power Source:	230V~ 50Hz 2450MHz
Power Consumption:	1300 W
Maximum Output:	800 W
Oven Capacity:	17 Liters
Turntable Diameter:	Ø 245mm
Dimensions (LxWxH):	461X334X259.6 mm
Net Weight:	Approx. 12.0kg

Your Baumatic BTM17.1SS Microwave has:

- ✓ 8 Functions
- ✓ 5 Power Levels
- ✓ Pushbutton Control Operation
- ✓ LED full programmer

- ✓ Child Safety Lock
- ✓ Stainless Steel Exterior

Cooking Features:

- ✓ General Cooking (see pages 16-17)
- ✓ Quick Start (see page 18)
- ✓ Defrost by Weight (see page 18)
- ✓ Defrost by Time (see page 18)
- ✓ Auto Menu (see page 19)
- ✓ Relay Start (see page 20)

WARNING!

PLEASE READ BEFORE USING!

(To reduce the risk of fire, electric shock, injury or exposure to Mircowave energy)

ELECTRICAL SAFETY

CE This appliance complies with Directives 89/336/EEC, 73/23/EEC and following changes.

1. **NOTE - This appliance must be grounded. In the event of a malfunction or breakdown, grounding will reduce the risk of electric shock by providing a path of least resistance of electrical current. You will be able to tell if it is because a non-grounded appliance will give off an electrical discharge. Your Microwave's plug must have a grounding pin and if you use an extension cord, this must have a 3-pin inlet/outlet as well as carry the same rating or greater than your microwave. Only connect to a properly grounded outlet.**
2. **Manufacturer declines all responsibility for any damage due to non-grounding of appliance.**
3. DURING THE GUARANTEE PERIOD ONLY BAUMATIC SERVICE ENGINEERS OR AN AUTHORISED AGENT OF BAUMATIC SHOULD CARRY OUT REPAIRS ON THIS UNIT. THEREAFTER, IT SHOULD BE SERVICED ONLY BY QUALIFIED TECHNICIANS.
4. DO NOT USE IF THE SUPPLY CORD IS DAMAGED OR IF IT HAS BEEN IMMERSED IN WATER.
5. DO NOT USE IF THE OVEN HAS BEEN DAMAGED OR DROPPED.
6. KEEP CORD AWAY FROM HEAT SOURCES.
7. DON'T LET THE CORD HANG OVER THE EDGE OF TABLE.
8. DO NOT USE YOUR MICROWAVE OUTDOORS OR NEAR A KITCHEN SINK, SWIMMING POOL, IN A WET BASEMENT OR ANYWHERE CLOSE TO A SOURCE OF WATER.
9. NEVER TRY TO DISASSEMBLE OR REPAIR YOUR MICROWAVE – IT RETAINS A HIGH POWER VOLTAGE CHARGE EVEN WHEN UNPLUGGED!

GENERAL SAFETY

- **READ AND FOLLOW THE "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" (Page 6).**
- **AS WITH MOST COOKING APPLIANCES, CLOSE SUPERVISION IS NEEDED TO REDUCE THE RISK OF FIRE IN YOUR MICROWAVE OVEN.**
- **SHOULD A FIRE START:**

1) **KEEP THE OVEN DOOR CLOSED.**
2) **TURN THE OVEN OFF & UNPLUG THE APPLIANCE.**
3) **DISCONNECT THE POWER AT THE FUSE OR CIRCUIT BREAKER PANEL.**

- **ONLY EVER USE YOUR MICROWAVE FOR ITS INTENDED USE (HEATING FOODS) AND NEVER FOR INDUSTRIAL OR LABORATORY PURPOSES.**
- **COOKING UTENSILS & DISHES WILL BE HOT WHEN YOU TAKE THEM OUT AFTER COOKING – HANDLE WITH CARE!**
- **NEVER USE CORROSIVE CHEMICALS OR VAPOURS IN YOUR MICROWAVE. WHEN YOU CLEAN THE DOOR AND OVEN SURFACES, USE ONLY MILD, NONABRAISIVE SOAPS OR DETERGENTS APPLIED WITH A SPONGE OR SOFT CLOTH.**
- **DO NOT COVER OR BLOCK ANY VENTS ON THE OVEN.**
- **ONLY PLACE YOUR OVEN ON A FLAT, LEVEL SURFACE.**
- **DON'T LET CHILDREN PLAY WITH YOUR MICROWAVE.**
- **MAKE SURE YOU READ THE SECTION ON INSTALLING YOUR MICROWAVE PROPERLY (Page 9).**
- **MAKE SURE YOU READ THE SECTION ON COOKING FOODS IN YOUR OVEN. THERE ARE SOME ITEMS WHICH SHOULD NOT BE HEATED IN YOUR MICROWAVE. (Page 13) AND THINGS YOU MUST NEVER USE YOUR MICROWAVE FOR (Page 7).**

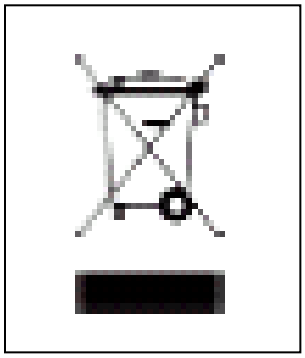
PLEASE READ THE NOTE ON SUPERHEATED LIQUIDS ON PAGES 10 & 11.

CONFORMITY TO W.E.E.E. DIRECTIVE

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol **on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.**

Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



AVOIDING POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

IMPORTANT NOTES ABOUT MICROWAVE ENERGY – READING THESE PRECAUTIONS WILL HELP YOU TO AVOID POSSIBLE EXPOSURE TO MICROWAVE ENERGY

- **NEVER ATTEMPT TO USE YOUR OVEN WITH THE DOOR OPEN. THE DOOR MUST BE FULLY CLOSED EVERY TIME YOU OPERATE YOUR OVEN OTHERWISE YOU RISK EXPOSING YOURSELF AND OTHERS TO HARMFUL MICROWAVE ENERGY.**

- **YOUR MICROWAVE IS FITTED WITH SAFETY INTERLOCKS. *IT IS VERY IMPORTANT THAT THESE ARE NEVER TAMPERED WITH!***

- **DO NOT PLACE ANY OBJECT BETWEEN THE OVEN'S DOOR AND THE DOORWAY (FRONT FACE). NEVER ALLOW DIRT, FOOD OR CLEANER RESIDUE TO ACCUMULATE ON THE SEALING SURFACES BETWEEN THE INSIDE OF THE DOOR AND THE PART OF THE DOORWAY WHERE IT MEETS.**

- **YOUR MICROWAVE HAS SEVERAL BUILT-IN SAFETY SWITCHES TO ENSURE THE POWER REMAINS OFF WHEN THE DOOR IS OPEN. NEVER TAMPER WITH THESE SWITCHES.**

- **NEVER TRY TO OPERATE A DAMAGED MICROWAVE OVEN. APART FROM MAKING SURE THAT THE OVEN DOOR CAN CLOSE PROPERLY, YOU NEED TO ALSO CHECK THAT THERE IS NO DAMAGE TO THE:**

1) **DOOR (EG. DENTED)**

2) **HINGES & LATCHES (BROKEN OR LOOSENED)**

3) **DOOR SEALS & SEALING SURFACES**

- **REMEMBER THAT YOUR MICROWAVE OVEN SHOULD NOT BE ADJUSTED OR REPAIRED BY ANYONE BUT A QUALIFIED SERVICE TECHNICIAN.**

- **NEVER USE THE INTERIOR OF YOUR MICROWAVE OVEN FOR STORAGE PURPOSES. NEVER STORE COMBUSTIBLE ITEMS SUCH AS BREAD, COOKIES, PAPER PRODUCTS, ETC. INSIDE THE OVEN TO FACILITATE COOKING. ACCIDENTAL OPERATION CAN CAUSE THESE ITEMS TO GO ON FIRE AND DO DAMAGE TO YOUR MICROWAVE, THEREBY PUTTING YOU AT RISK IF YOU USE IT WHILE IT IS DAMAGED.**

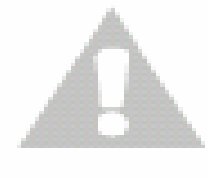
A note on the type of energy used by your Microwave Oven

Microwaves are electromagnetic waves that transmit energy. When cooking, the microwave energy penetrates food to a depth of 4cm (1½ inches), causing its molecules to vibrate. The heat produced by this friction enables food to be heated, cooked or defrosted.

How quickly a microwave oven cooks will depend on the size, quality and shape of the food being cooked. Microwave cooking is healthy in that, without the need for large amounts of cooking liquid, it means that food retains vitamins, nutrients, aromas and flavour.

Microwave Ovens are also more energy efficient than conventional cooking because they use up to 70% less energy.

Never use your Microwave Oven to:



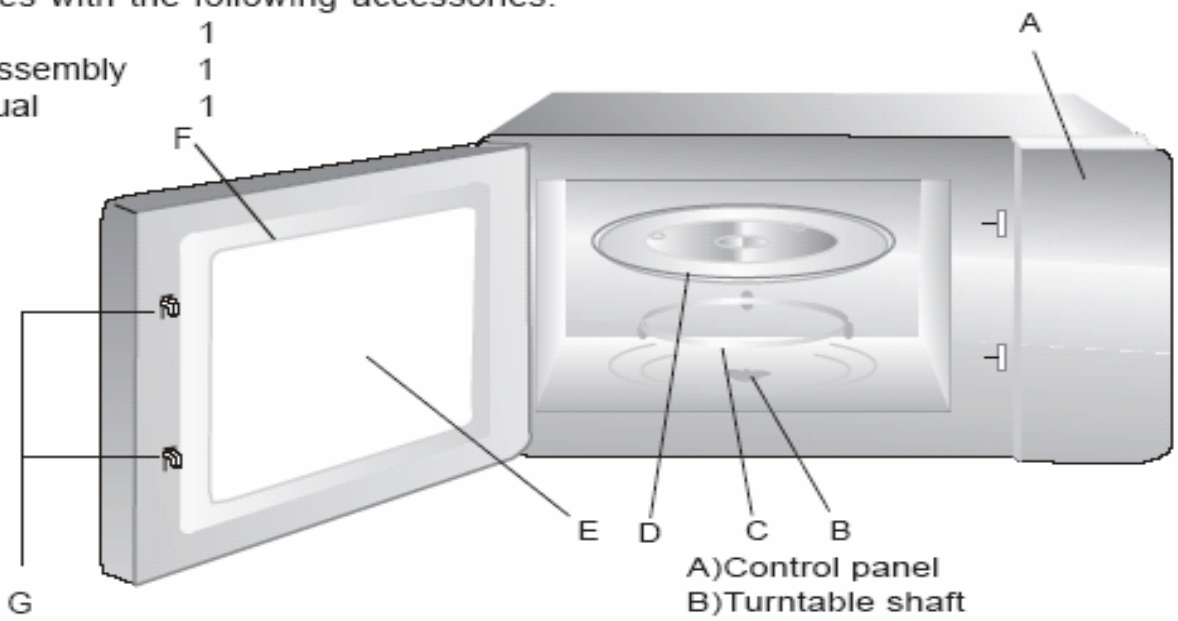
- ☒ **Dry clothes or fabrics**
- ☒ **Dry or warm up pets or live animals**
- ☒ **Warm or heat any item other than food and the appropriate utensil**
- ☒ **Cook sealed containers**
- ☒ **Cook items where you have placed a liquid or mercury thermometer (eg. Inside roasts or turkeys)**
- ☒ **Heat large quantities of cooking oil (fondue or deep frying) or drinks with high alcohol contents**

SETTING UP YOUR OVEN

Names of Oven Parts and Accessories

Remove the oven and all materials from the carton.
Your oven comes with the following accessories:

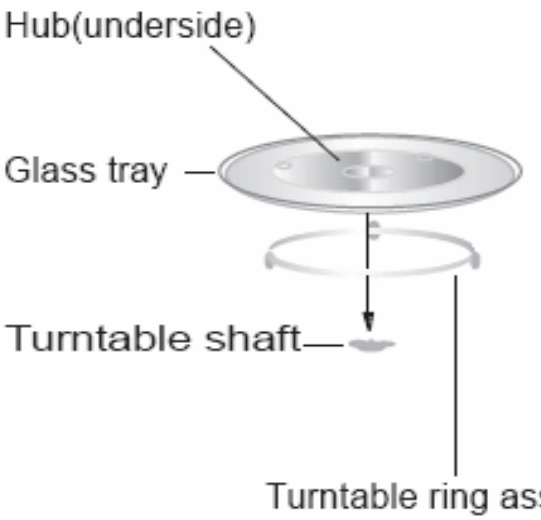
Glass tray	1
Turntable ring assembly	1
Instruction Manual	1



A)Control panel
B)Turntable shaft
C)Turntable ring assembly
D)Glass tray
E)Observation window
F) Door assembly
G)Safety interlock system

Shuts off oven power if door is opened during operation.

TURNTABLE INSTALLATION



a. Never place the glass tray upside down.The glass tray should never be restricted.
b. Both glass tray and turntable ring assembly must always be used during cooking.
c. All food and containers of food should be always placed on the glass tray for cooking.
d. The glass tray rotates clockwise; this is normal.
e. If glass tray or turntable ring assembly cracks or breaks, contact your nearest authorized service centre.

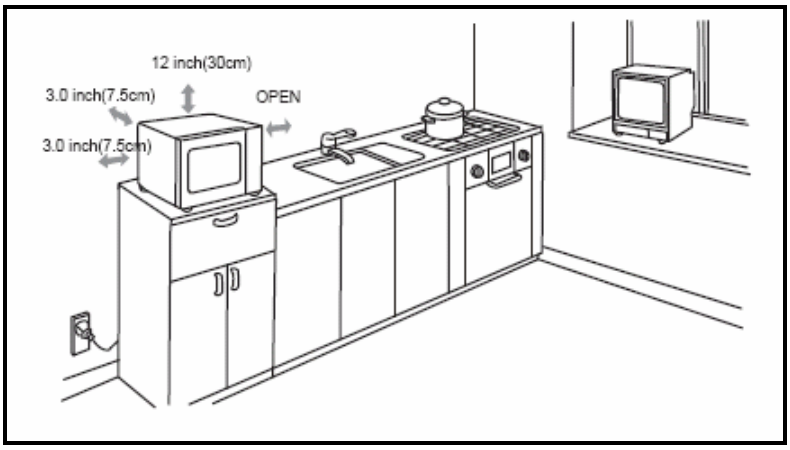
Placing Your Microwave Oven

- **ONCE YOU ARE SURE THAT YOUR OVEN IS NOT DAMAGED (EG. DENTS OR A BROKEN DOOR) AND THAT THERE ARE NO PACKING MATERIALS AND ACCESSORIES INSIDE IT, YOU CAN THEN INSTALL IT ON A FLAT SURFACE SUCH AS A COUNTERTOP. BE SURE THAT THE SURFACE CAN HOLD AT LEAST YOUR MICROWAVE'S WEIGHT (12.0 kg).**

- **BEFORE PLACING ON YOUR COUNTERTOP**: REMOVE ANY PROTECTIVE FILM ON THE CABINET SURFACE.

- BUT DO NOT REMOVE THE LIGHT BROWN MICA COVER THAT IS SCREWED TO THE OVEN CAVITY TO PROTECT THE MAGNETRON.

- **FIND A LEVEL SURFACE THAT PROVIDES ENOUGH OPEN SPACE FOR THE INTAKE AND OUTLET VENTS.**



- YOU NEED TO LEAVE A MINIMUM OF 3.0 INCHES (7.5 CM) BETWEEN THE OVEN AND ANY ADJACENT WALL. ONE SIDE MUST BE OPEN TO ALLOW THE DOOR TO OPEN AND CLOSE.

- **LEAVE A MINIMUM CLEARANCE OF 12 INCHES (30CM) ABOVE THE OVEN.**

- DO NOT REMOVE THE LEGS FROM THE BOTTOM OF THE OVEN.

- **DON'T LET ANYTHING BLOCK EITHER THE INTAKE OR THE OUTLET OPENINGS AS THIS CAN DAMAGE THE OVEN.**

- PLACE YOUR MICROWAVE OVEN AS FAR AWAY AS POSSIBLE FROM RADIOS AND TELEVISIONS - YOUR OVEN MAY CAUSE SIGNAL INTERFERENCE.

- **DO NOT PUT YOUR OVEN ON TOP OF ANY OTHER HEAT-PRODUCING APPLIANCE OR A RANGE COOKTOP. DOING SO COULD DAMAGE YOUR OVEN AND MAKE THE WARRANTY VOID.**

Before you Start Cooking with Your Microwave

PLEASE REMEMBER: <u>NOT ALL FOODS AND UTENSILS ARE SUITABLE</u> for use in MICROWAVE OVENS.

FOODS THAT MUST *<u>NEVER</u>* BE MICROWAVED:

- *Eggs* in their shell or whole hard-boiled eggs since they may explode, even after your Microwave has stopped heating them.
- **Foods that need deep-frying: your Microwave cannot deep-fry and is liable to present a fire hazard if you attempt to deep fry with it.**
- Foods that you intend to can at home. There is no way of ensuring that foods intended for home canning have reached the required boiling temperature.
- **Narrow-necked containers like syrup bottles – the neck could explode.**
- Never use your Microwave when it is empty. This is a fire hazard.
- **Sealed liquids and food containers – these will almost certainly explode – NEVER PLACE THEM IN YOUR MICROWAVE!**

And please be careful with …

Heating liquids and drinks*: when you heat liquid using a Microwave, part of the liquid can <u>exceed boiling point</u>.** *Its surface tension is such that it will be susceptible to upward surges*. **To avoid the risk of being scalded, *always handle bowls and cups of heated liquid <u>steadily and carefully</u>. <u>PLEASE SEE NEXT PAGE FOR FURTHER ADVICE TO AVOID SCALDING!</u>

You can reduce the chances of this happening further by

1. *Avoiding using straight-sided containers with narrow necks.*
2. *Not overheating.*
3. *Stirring the liquid before placing the container in the oven and again halfway through the heating time.*
4. *After heating, allow to stand in the oven for a short time, stirring again before carefully removing the container, using a cloth or oven glove.*

- Likewise, if you are heating feeding bottles and baby food jars always stir or shake them and then check the temperature before you serve them, to avoid burns. ***Remember that babies can be easily scalded!***

- **If you are cooking bacon, do not place it directly on the turntable as excessive heating may make the turntable likely to break.**

- Bagged Popcorn – always read the manufacturer's guidelines before Microwaving bagged popcorn.

- **Always pierce foods with non-porous skins to reduce the risk of them bursting from inside steam build-up; eg: apples, potatoes, chicken livers and egg yolks.**

- Be sure to make checks on your food during operation to avoid burning and excessive cooking.

- **Always be careful when opening partially sealed containers – there is the risk of steam escaping.**

TO TEST WHETHER YOUR UTENSIL IS MICROWAVE SAFE, YOU CAN CONDUCT THE FOLLOWING TEST:

1. **Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.**
2. **Cook on maximum power for 1 minute (no longer than this).**
3. **Carefully feel the utensil; if it is warm, do NOT use it for microwave cooking.**

Materials that you CAN use in your microwave:

Utensil	Remarks
Browning dish	Follow manufacturer's instructions. The bottom of the browning dish must be at least 3/16^{ths} inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow the manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to warm food. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer's instructions. Do not close with metal ties. Make slits to let steam escape.
Paper Towels	Use to cover food for reheating and absorbing fat. Use with supervision for short-term cooking only.
Paper Plates and Cups	Use for short-term cooking/warming only. Do not leave oven unattended while cooking.
Parchment	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer's instructions. Should be labelled 'Microwave Safe'. Some plastic containers soften as the food inside gets hot. 'Boiling bags' and tightly closed plastic bags should be slit, pierced or vented as directed by the package.
Plastic Wrap / Cling Film	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat & candy thermometers).
Wax Paper	Use as a cover to prevent splattering and to retain moisture.

Materials that you CAN'T use in your Microwave:

Utensil	Remarks
Aluminium trays & foil	**May cause arcing. Transfer food into microwave-safe dish.**
Food cartons with metal handles	**May cause arcing. Transfer food into microwave-safe dish.**
Metal / metal-trimmed utensils	**Metal shields the food from microwave energy. Metal trim may also cause arcing.**
Metal twist ties	**May cause arcing & could cause a fire in the oven.**
Paper bags	**May cause a fire in the oven. Always be careful with paper.**
Plastic foam	**Plastic foam may melt or contaminate the liquid inside when exposed to high temperatures.**
Wood	**Wood will dry out and may split or crack when used in your Microwave.**

Remember -

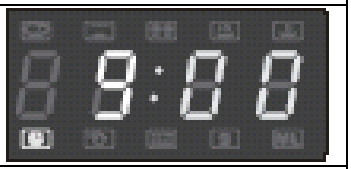
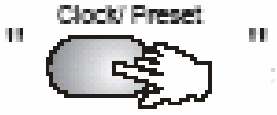
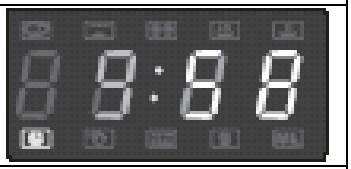
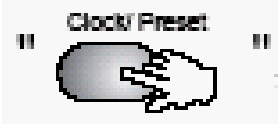
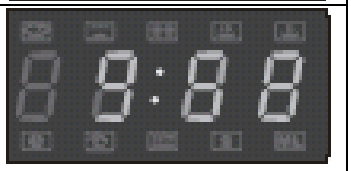
You can always check the packaging of utensils to confirm their microwave suitability.

"If in doubt, leave it out!"

Setting your Microwave's Clock

Before you start using your Microwave, you may want to set the time on the Clock and Preset times for cooking. Your Microwave operates on a 24-hour clock setting (0:00-23:59).

1. To Set the Clock:

1) Press . The hour will flash.	
2) Turn the dial to change the hour.	
3) Press  . The minutes will flash.	
4) Turn to change the minutes.	
5) Press  to finish setting the clock.	

* Note – If you press ' ', you will exit the clock-setting function.

Notes on Microwaving Food

- **Whenever possible, always cook food covered (but not sealed!). Only pastry dishes with crust should be cooked without a cover.**
- **There are several types of covering suitable for microwave use. Plastic film or glass lids must always be checked to ensure they can be used for microwaving.**
- **Paper towels, napkins & wax paper are useful loose covers that can prevent 'spitting' and keep moisture in your food.**
- **If you can't find cooking details for a specific quantity of food, base the cooking time needed on a similar type of food. You should adjust the cooking time accordingly.**
- **Double quantity = almost double time: half quantity = about half the time. Arrange food carefully. Always place thickest areas towards the outside of the dish.**
- **Watch the cooking time. Cook for the shortest amount of time indicated and only cook for longer if needed after checking your food. Remember that severely overcooked food can smoke or ignite.**
- **Turn foods over once during microwaving to speed cooking of such foods as chicken and hamburgers. Turn large items like roasts at least once.**
- **Rearrange foods such as meatballs halfway through cooking, both from top to bottom and from the centre of the dish to the outside.**
- **Remember that refrigerated food will need longer cooking times. *Frozen food will require even more time* to cook.**
- **Some soft vegetables (eg. cauliflower, carrots, peas) should be cooked with a little water. However, mushrooms, tomatoes and peppers should be cooked without water. Try to cut larger vegetables into even-sized pieces. Always cook vegetables in a covered container and stir them from time to time.**
- **Cook fatty pieces of meat (eg, pork, poultry) on a non metallic grid or upside-down saucer inside a suitable container. This will allow the fat to drain away. Cook leaner types of meat on a browning skillet. Be sure to turn once during the cooking time.**
- **Ready meals – always make sure that these are marked as being suitable for microwaving. Follow the instructions as printed on the container such as removing the foil lid or pricking the plastic film.**

Remember that you will need to allow for standing time after you take your food from your Microwave Oven. Denser foods will take longer to stand to cool properly.

Using your Microwave Oven

You cook with your Microwave Oven by first choosing a Power Level and then setting the time you need to cook for.

To set the Cooking Power you'd like to use, you need to:

1. ***Press 'microwave' -***

2. ***Turn*** ***to select the power level you want.***
3. ***Press 'microwave' -***

4. ***Turn*** ***to select the cooking time.***
5. ***Press 'quick start / start' -***

- to start cooking. Two red operation lights will show on the display.*

For Example, if you want to use 80% Microwave power to cook food for 20 minutes, do the following:

1) Press

. The Display will show:

2) Turn **to select the <u>cooking power</u> you want:**

3) Press

. The screen will show:

4)Turn **to adjust the <u>cooking time</u>.**

5)Press

to start cooking or press

to cancel the settings .

*** Please note that your oven has this button marked as 'Quick Start / Start'.**

Programming to Cook

You can set the cooking program. ***A maximum of three stage power levels can be set. This means that you can program your microwave to cook in up to three cooking sessions involving different power levels.***

*** Please bear in mind that:**
Defrost should always be set as the first stage if cooking from frozen.

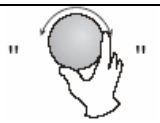
For Example: if you want to cook your food for 20 minutes at 100% microwave power, then 5 minutes at 80% power, then five minutes at 10% power, please do the following:

1)Press the microwave

key. Screen displays:

2)Press 'microwave'

to select 100% power.

3)Turn  **to select the cooking time.**

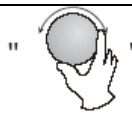
4)Press 'microwave'

and turn **.**
The screen will now display 80% microwave power.

5)Turn **to select the cooking time at 80% microwave power.**

6)Press 'microwave'

and turn **.**
The screen will display 10% microwave power.

7) Turn  **to select the cooking time at 10% microwave power.**

8) Press 'quick start / start'

to start cooking or press 'cancel/stop'

to cancel the setting.

QUICK START / START

When your Microwave is not running, press the 'Quick Start / Start'

button to start cooking food at full microwave power (100%).

*** Note: Each press of the**

key will add one minute to cooking.

DEFROST BY WEIGHT

When you want to defrost frozen food according to its weight, simply do the following:

1)Press the 'Defrost by W.T.' "

" **key.**

2) Turn " " **to select the weight of food you want to cook.**

3) Press 'Quick Start / Start' "

" **to start defrosting food.**

The Defrost Light will Come on and Flash

DEFROST BY TIME - This defrosts your frozen food according to time. This function uses slightly more heat.

1) Press the 'Defrost by Time' "

" **key.**

2) Turn " " **to select the cooking time.**

3) Press 'Quick Start/Start' "

" **to start defrosting food or press** "

" **to cancel.**

The Defrost Light will Come on and Flash

AUTO MENU

Your Baumatic Microwave has an Auto Menu cooking feature. You can see the menu options available on the control panel (eg. Pizza, fish, rice).

FOR EXAMPLE: If you want to use 'Auto Menu' to cook 250g of fish.

1) Press 'Auto Menu' "

" . The oven displays 'A-1'

2) Turn " **" to select the function you want.**

3) Press the 'Auto Menu' "

" key.

4) Turn the " **" knob to set the weight of the fish.**

5) Press 'Quick Start/Start' "

" to start cooking.

*** Note that the red Auto-Menu light will flash on the display during the cooking program.**

– – – – – – – – – – – – –

Relay Start

To set your Microwave to cook at a later time, you set the program you want to cook with (see previous pages), except you will need to set the starting time for cooking:

FOR EXAMPLE: If you want to start cooking pizza (Auto-Function 7) at 11:30, set your microwave to begin as you would for *Auto-Menu - Pizza*.

1) Press 'Auto Menu'

key.

2) Turn **to select A-7**

3) Press the 'Auto Menu'

key.

4) Turn **to select the weight of the pizza**

5) Press the 'Clock/Preset'

key.

The hours will flash

6) Turn **to adjust the hours.**

7) Press

and the minutes will flash.

8) Turn **'' to change the minutes**

9) Press

to finish setting the time when your Microwave will start cooking (the 'relay time'). It will cook your selected food at a pre-determined power and time. DO NOT PRESS THE AUTO MENU or MICROWAVE buttons instead of the 'Start' Button.

- **Note: Your Microwave will go back to showing the real time. A Red Clock icon will light up on the display.**

Child Safe Lock

To Lock: Press the

key and hold for 5 seconds. After a long 'beep', it will show

. This means that your Microwave is now locked.

To Unlock: Press the

key and hold for 5 seconds.

The will disappear, meaning that your Microwave is now unlocked and ready to use for cooking.

NOTE: a Red Padlock Light will be displayed when your Microwave is locked

Cleaning

Note: never use abrasive cleaning substances or coarse cleaning materials to clean your Microwave. Your Microwave requires a minimum of maintenance. Remember that after you clean the turntable and its ring assembly, you must place them correctly otherwise your Microwave will not work properly.

1 *Always keep the door seal surfaces clean!*
   - You can do this by wiping them down regularly with a damp cloth so that any grease, food debris or spatters will not build up.

   - THIS IS VERY IMPORTANT AS LETTING SUCH SUBSTANCES COLLECT CAN RESULT IN LEAKAGE OF MICROWAVE ENERGY FROM YOUR OVEN.

2 Clean the inside of your oven after use with a slightly damp cloth.

3 Clean the glass turntable plate using washing-up liquid or in a dishwasher.

4 Clean the outside of your Microwave Oven with a soft cloth and a mild, warm detergent solution. Be careful not to let water get into any of the fan portholes or over the power cord.

5 Odours can be eliminated from the inside of your oven by boiling a solution of one cup of water and several tablespoons of lemon juice in the cavity.

6 Very stubborn stains can be removed using a soft nail brush.

7 REMEMBER THAT CONDENSATION IS NORMAL. HEATING FOOD AND DRINKS WILL INEVITABLY PRODUCE STEAM WHICH, IN TURN LEADS TO CONDENSATION.

REMEMBER THAT THIS IS NORMAL!

Troubleshooting

Checking your problem against the chart below and trying solutions for each problem could keep you from having to call for service.

PROBLEM	POSSIBLE CAUSE	TRY THIS
Oven will not start!	**Electrical cord for oven isn't plugged in**	**Plug into the power outlet.**
	The door is open	**Close the door & try again.**
	Wrong operation set	**Check instruction.**
	Microcomputer has scrambled	**This may happen when you plug your Microwave into a wall socket for the first time. Just unplug your Microwave and plug it back in. The microcomputer will reset for proper use.**
Arcing or sparking!	**Unsuitable materials have been placed in your microwave oven (i.e. - metallic items.)**	**Use microwave-safe cookware only.**
	The oven is operated when empty	**Don't operate an empty oven.**
	Spilled food remains in the oven cavity	**Clean the oven cavity with a wet towel.**

Troubleshooting

PROBLEM	POSSIBLE CAUSE	TRY THIS
Unevenly cooked foods!	**Unsuitable cookware is being used to prepare foods**	**Use microwave-safe cookware only.**
	Food is not defrosted completely	**Completely defrost food.**
	Cooking time & power level are unsuitable for your food	**Use the correct cooking time and power level.**
	Food has not been turned or stirred	**Turn or stir food.**
Overcooked foods!	**Cooking time / power level is too long / too great**	**Use the correct cooking time / power level.**
Undercooked foods!	**Unsuitable cookware is being used to prepare food**	**Use microwave-safe cookware only.**
	Food is not defrosted completely (eg. Ice present in the centre of food)	**Completely defrost food.**
	Oven ventilation ports are restricted	**Check that the oven ventilation ports are not blocked.**
	Cooking time / power level is unsuitable	**Use the correct cooking time, power level.**

Troubleshooting

PROBLEM	POSSIBLE CAUSE	TRY THIS
Improper Defrosting!	**Unsuitable cookware is being used to prepare food**	**Use microwave-safe cookware only.**
	Cooking time / power level is unsuitable	**Use correct cooking time / power level.**
	Food has not been turned or stirred	**Turn or stir food.**
Noise comes from turntable during cooking!	**Food debris grinding between turntable and oven floor**	**Frequent cleaning of these parts should eliminate or reduce the noise.**
Noise comes from oven when using a lower power level!	**When cooking on lower powers, your Microwave turns on and off to obtain lower power output**	**This is normal.**
Steam coming from Exhaust vent!	**Steam is produced during cooking – your Microwave is merely venting it**	**This is normal.**
The Oven Light isn't On!	**The bulb has burned out**	**Change the light bulb.**
	'Start' has not been pressed	**Press the 'Start' key to commence cooking and see the light come on.**
My food is exploding!	**You have loaded sealed foods (eggs; mussels; escargots; unpierced potatoes) or sealed containers**	**Do not try to cook sealed items. Pierce skin/membranes of vegetables, egg yolks and meats.**

Troubleshooting

PROBLEM	POSSIBLE CAUSE	TRY THIS
My food is too dry!	**Has been cooked for too long / too strongly**	**Next time, set a shorter cooking time or reduce the microwave power output.**
My drinks, soups and liquids are spurting up from their containers!	**Your food/drink has boiled over**	**Use a larger utensil than usual. Opening the door or pressing the 'STOP/CLEAR' key will stop boiling.**
Turntable doesn't turn!	**Something is blocking it**	**Make sure that your food or ovenware isn't extending beyond the turntable.**
	Turntable or support isn't correctly connected to the drive	**Make sure the turntable is properly connected & that nothing has become wedged under it.**

Remember that many problems can be avoided if you just follow the guidelines for using your Baumatic Microwave Oven. Please see pages 6-7, 10-13 & 15.

BAUMATIC LTD. - CONDITIONS OF GUARANTEE.

Dear Customer,

The conditions of guarantee which apply to your Baumatic appliance are as follows: This product is guaranteed for 12 months from the date of original purchase.
Baumatic Ltd will repair any defect that arises due to faulty materials or workmanship free of charge during this period.

In addition, your appliance is covered by a 5 year parts warranty. Baumatic Ltd will provide free of charge the parts required to repair the appliance, only if they are fitted by a Baumatic engineer, for any defect that arises due to faulty materials or workmanship within a period of 5 years from the original purchase date.

An additional and annually renewable insurance scheme for labour is available should you wish to extend the warranty period.

Should any person other than an authorised representative of Baumatic Ltd interfere with the appliance, the policy is negated and Baumatic Ltd will be under no further liability.

The guarantee covers the appliance for normal domestic use only, unless otherwise stated.

Any claims made under the terms of the guarantee must be supported by the original invoice/bill of sale issued at the time of purchase.

This guarantee is transferable only with the written consent of Baumatic Ltd.

If the appliance fails and is considered either not repairable or uneconomical to repair between twelve months and five years from purchase date, a free of charge replacement will not be offered.

The guarantee for any replacement will only be for the remainder of the guarantee on the original product purchased.

This guarantee does not cover:

1 Sinks and taps
2 Failure to comply with the manufacturer's instructions for use.
3 The replacement of cosmetic components or accessories.
4 Accidental damage or wilful abuse.
5 Subsequent loss or damage owing to the failure of the appliance or electrical supply.
6 Incorrect installation.
7 Losses caused by Acts of God, civil war, failure to obtain spare parts, strikes or lockouts.
8 Filters, fuses, light bulbs, external hoses, damage to bodywork, paintwork, plastic items, covers, baskets, trays, shelves, burner bases, burner caps, decals, corrosion, rubber seals, refrigeration system blockage.

In the course of the work carried out it may be necessary to remove the appliance from its operating position. Whilst all reasonable care will be taken, Baumatic Ltd cannot accept responsibility for damage sustained to any property whatsoever in this process.

This guarantee is in addition to and does not diminish your statutory or legal rights.

Contacting Baumatic.

SALES
TEL: 0118 933 6900
FAX: 0118 931 0035
SERVICE
TEL: 0118 933 6911
FAX: 0118 986 9124
SPARES
TEL: 0118 933 6922
FAX: 0118 933 6942
TECHNICAL / ADVICE
TEL: 0118 9336933
FAX: 0118 9336942

For mainland UK and Northern Ireland, please contact one of the above numbers for further information or any other query you may have.

For ROI (Republic of Ireland), please contact one the numbers below:

TEL: 01-4030501 FAX: 01-4030503

Thank you for buying Baumatic.

Baumatic Ltd

Make-up for your kitchen

Headquarters

Baumatic Ltd.
Baumatic Buildings,
6 Bennet Road,
Reading,
Berkshire
RG2 0QX, United Kingdom

Sales Telephone
+44 118 933 6900

Sales Fax
+44 118 931 0035

Service Telephone
+44 118 933 6911

Service Fax
+44 118 986 9124

Spares Telephone
+44 118 933 6922

Technical / Advice Telephone
+44 118 933 6933

E-mail:

sales@baumatic.co.uk

technical@baumatic.co.uk

Http (Internet site):
www.baumatic.com

Baumatic UK/cod. 1230000666